



**WEDDING & PRIVATE EVENT
PACKAGES**

Traditional Packages

The "Made Simple" Wedding Package (Appetizer-Only Event) - \$25/per person

6 Food Stationed Appetizers (Choose from a selection)

Upgrade to Buffet-Style Salad +\$3/per person

Upgrade to Additional Appetizer(s) \$5 each/per person

The Standard Wedding Package - \$25/per person

1 Salad (Choose from a selection)

1 Entree (Chicken)

2 Sides (Choose from a selection)

The Elevated Wedding Package - \$35/per person

2 Appetizers (Choose from a selection)

1 Salad (Choose from a selection)

2 Entrees (Choose from Chicken, Pork, or Vegetarian)

2 Sides (Choose from a selection)

The Upscale Wedding Package - \$45/per person

3 Appetizers (Choose from a selection)

1 Salad (Choose from a selection)

2 Entrees (Choose from Chicken, Pork, Beef, Salmon, or Vegetarian)

2 Sides (Choose from a selection)

The Made Wedding Package - \$65/per person

3 Appetizers (Choose from a selection)

1 Salad (Choose from a selection)

2 Entrees (Choose from Chicken, Pork, Beef, Chilean Sea Bass, Prime Rib or Vegetarian)

2 Sides (Choose from a selection)

“Build-Your-Own” Packages

Build-Your-Own-BBQ Bar – \$25/per person

Customize your BBQ spread with a variety of choices:

1 Salad (Choose from a selection)

3 Proteins (Choose from a selection)

2 Sides (Choose from a selection)

4 Sauces Included

Assorted Toppings & Breads

Build-Your-Own-Pasta Bar – \$25/per person

Customize your pasta dish with a variety of choices:

1 Salad (Choose from a selection)

3 Pasta Options (Choose from a selection)

2 Proteins (Choose from a selection)

3 Sauces Included

1 Side (Choose from a selection)

Upgrades Additional Side +\$3/per person

Build-Your-Own-Taco Bar – \$25/per person

1 salad (Choose from a selection)

2 Types of Tortillas

2 Proteins (Choose from a selection)

2 Sides (Choose from a selection)

Assorted Toppings

Upgrade to Guacamole +5/per person



**WEDDING & PRIVATE EVENT
MENU**

Hors D'Oeuvres

Bacon-Wrapped Dates

Dates stuffed with walnut-infused goat cheese, wrapped in bacon, served with apple brandy reduction.

Caprese Skewers

Grape tomatoes, marinated mozzarella, and fresh basil, finished with a balsamic glaze.

(Vegt)

Charcuterie Skewers

Skewer with cured meats, cheeses, olives, tortellini, finished with a balsamic glaze.

Crab Rangoon

Cream cheese, imitation crab, and green onions inside a crispy wonton, served with sweet chili sauce.

Hibachi Steak Skewers

Grilled steak skewers glazed with a savory Asian BBQ sauce.

Mini Beef Wellingtons

Beef tenderloin marinated wrapped in puff pastry, baked until golden brown, served with Horseradish sauce.

Pineapple Glazed Meatballs

Meatballs coated in pineapple glaze, served with fresh herbs.

Roasted Beef Tenderloin Crostini

Tender roasted beef tenderloin on a crostini, topped with herbed cheese and caramelized onions.

Smoked Salmon Crostini

Smoked salmon on a crostini, topped with herbed cheese and fresh dill.

Southwest Egg Rolls

Crispy egg rolls stuffed with seasoned chicken, black beans, corn, peppers, and cheese, served with a zesty chipotle ranch dip.

Swedish Meatballs

Beef meatballs served in a light-cream sauce.

Tomato Bruschetta

Crostini topped with a fresh tomato mix, Parmesan, basil, and drizzled with balsamic glaze.

(Vegt)

Tomato-Zucchini Bruschetta

Crostini topped with a fresh tomato-zucchini mix, Parmesan, basil, and drizzled with balsamic glaze.

(Vegt)

Pulled Pork Sliders

Slow-smoked pulled pork topped with tangy coleslaw on a toasted brioche bun, served with a side of house barbecue sauce.

Vegetarian Egg Rolls

Crispy egg rolls filled with a homemade vegetable mix, served with sweet & sour sauce.

(Vegt, V)

Salads

Baby Field Greens Salad

Baby field greens with pecan-encrusted goat cheese medallion, Mediterranean olives, sun-dried tomatoes, and dried apricot vinaigrette.

(Vegt)

Butter & Berries Salad

Butter lettuce, radicchio, and baby romaine with red grapes, seasonal berries, and raspberry vinaigrette.

(Vegt, V)

Caprese Salad

Seasonal tomatoes, buffalo mozzarella, baby arugula, and basil vinaigrette.

(Vegt)

Chopped Salad

Diced cucumbers, cherry tomatoes, red onions, bacon, gorgonzola, and avocado, served with honey vinaigrette.

Mediterranean Salad

Baby romaine lettuce with marinated cherry tomatoes, Kalamata olives, red onion, feta cheese, cucumber, and oregano vinaigrette.

(Vegt)

Mesclun Greens Salad

Mesclun greens in an English cucumber ring, with carrots, tomato relish, toasted almonds, dried cherries, and white balsamic vinaigrette.

(Vegt)

Strawberry Salad

Mixed greens with goat cheese, sliced strawberries, red onions, toasted almonds, and raspberry vinaigrette.

(Vegt)

Traditional Caesar Salad

Crisp romaine with roasted tomatoes, focaccia croutons, and a creamy Caesar dressing.

(Vegt)

Chicken

Baked Chicken Veronique

Oven-roasted chicken garnished with roasted grapes and finished with a light tarragon beurre blanc sauce.

Chicken & Eggplant Parmesan Stacks

Sautéed and seared chicken layered with roasted eggplant, fresh mozzarella, and homemade Pomodoro marinara, finished with a drizzle of balsamic.

Chicken Florentine

Lightly breaded chicken breast layered with ricotta, mozzarella, and Parmesan, finished with sun-dried tomatoes for a rich, savory bite.

Guajillo-Marinated Grilled Chicken

Boldly flavored guajillo-marinated chicken breast, topped with a roasted yellow pepper and white peach salsa.

Grilled Lemon-Garlic Chicken

Juicy grilled chicken infused with roasted garlic and lemon, complemented by a citrus Chardonnay sauce and a touch of arugula pesto.

Seared Chicken with Portabella & Caramelized Onions

Tender seared chicken breast topped with roasted portabella mushrooms and caramelized onions, served in a delicate sherry cream sauce.

Spinach & Brie Stuffed Chicken

Tender chicken breast filled with wilted spinach and creamy Brie, served with a silky roasted red pepper sauce.

Beef

Grilled Filet Mignon

Tender filet mignon, finished with a caramelized shallot and roasted garlic Madeira sauce.

Grilled New York Steak

Juicy New York steak, grilled to perfection and served with a velvety mushroom cream sauce.

Pepper-Crusted Seared Tenderloin

Tender, pepper-crusted beef tenderloin, paired with a bold and flavorful Merlot reduction.

Seared Petite Filet Mignon

Perfectly seared petite filet mignon, finished with your choice of decadent truffle sauce or a fragrant thyme cabernet reduction.

Dijon-Crusted Tenderloin Medallions

Succulent tenderloin medallions coated in a Dijon crust, complemented by a rich green peppercorn brandy cream sauce and roasted shallots.

Braised Short Ribs

Braised short ribs, slow-cooked to perfection in a rich red wine demi-glace, served with caramelized pearl onions and fresh herbs.

Herb-Crusted Prime Rib*

Slow-roasted prime rib encrusted with a savory herb blend, served with a velvety horseradish cream and a robust au jus.

**Made Package Exclusive*

Pork

Bacon-Wrapped Pork Loin

Succulent pork loin wrapped in crispy bacon, paired with caramelized onions, apples, and fresh rosemary, finished with your choice of a jus natural gravy or a bourbon cider reduction.

Rosemary & Garlic Roasted Pork Loin

Seared pork loin roasted with white wine, grape tomatoes, fresh rosemary, and garlic, creating a flavorful and fragrant sauce.

Sage-Rubbed Roast Pork

Slow-roasted pork infused with aromatic sage, served with a roasted plum port wine compote and a touch of balsamic onion marmalade.

Seafood

Herb-Rubbed Atlantic Salmon

Seared salmon with an Italian parsley and basil rub, served with a fresh roasted tomato sauce.

Pan-Seared Chilean Sea Bass*

Delicately seared Chilean sea bass topped with a bright and refreshing citrus salsa.

Tarragon-Rubbed Salmon

Lightly seasoned with tarragon and other fresh herbs, served with a lemon beurre blanc sauce.

Teriyaki-Glazed Salmon

Glazed with a rich teriyaki sauce, garnished with sesame seeds, and served with wilted bok choy.

**Made Package Exclusive*

Simply Vegetarian

Cauliflower Steak

Thick slices of roasted cauliflower, seasoned and grilled, served with a drizzle of olive oil and herbs. (Vegt, V)

Golden Curry Roasted Vegetables

A medley of seasonal vegetables, roasted to perfection in a rich and aromatic curry sauce, served over fragrant jasmine rice.
(Vegt, V)

Savory Tofu Stir-Fry

Crispy tofu tossed with fresh, colorful vegetables in a light yet flavorful stir-fry sauce, served alongside steamed jasmine rice.
(Vegt, V)

Saffron Pilaf with Spinach & Chickpea Ragout

A comforting blend of tender chickpeas, sautéed spinach, and toasted hazelnuts in a savory ragout, served over delicate saffron-infused pilaf.
(Vegt, V)

Stuffed Shells

Pasta shells filled with ricotta cheese, spinach, and herbs, baked in marinara sauce and topped with melted mozzarella. (Vegt)

Side Dishes

Garlic Mashed Potatoes

Creamy mashed potatoes blended with roasted garlic for a rich, savory flavor.

(Vegt)

Green Bean Almondine

Classic satiny-smooth green bean casserole, topped with toasted almonds

(Vegt)

Maple Roasted Sweet Potatoes

Oven-roasted with maple, fresh sage, and a hint of citrus.

(Vegt, V)

Rice Pilaf

Light and fluffy rice cooked with aromatic seasonings.

(Vegt)

Rigatoni Ala Vodka

Tossed in a creamy vodka sauce (Vegt), available with or without sausage.

Roasted Asparagus

Tender roasted asparagus spears with a touch of olive oil and sea salt.

(Vegt, V)

Roasted Brussels Sprouts

Caramelized Brussels sprouts roasted to perfection.

(Vegt, V)

Roasted Mixed Vegetables

A medley of seasonal vegetables roasted for enhanced flavor.

(Vegt, V)

Spanish Rice

Traditional seasoned rice with tomatoes and spices.

(Vegt, V)

Steamed Broccoli

Lightly steamed broccoli florets with a hint of garlic butter.

(Vegt)

Wild Rice

A hearty blend of wild and long-grain rice.

(Vegt, V)

Yukon Gold Potatoes Lyonnaise

Golden potatoes sautéed with caramelized onions and fresh rosemary.

(Vegt)

Late night Menu

Empanadas

Flaky pastry pockets filled with savory meats, cheese, or veggies for a delicious handheld treat.

Hot Dogs

Gourmet hot dogs on toasted buns, with classic or adventurous toppings.

Pizza

Crispy, cheesy, and loaded with fresh toppings for a perfect bite every time.

Sliders

Mini burgers with juicy patties, melted cheese, and fresh toppings on soft buns.

Soft Pretzels

Warm, soft, and salted, perfect for dipping in mustard or cheese.

Tacos

Soft tortillas filled with seasoned meats or veggies, topped with salsa, guacamole, and cilantro.

Desserts

Assorted Sweets

An assortment of mini lemon bars, fudge-iced brownie bites, chocolate chip cannolis, petit fours, and cheesecake squares complemented with chef's choice macaroons.

Sheet Cake

Classic single sheet cake available in either vanilla, chocolate or marble with buttercream or whipped icing.

Warm Chocolate Chip Cookies

Freshly baked chocolate chip cookies, served warm with a soft center and crisp edges.



**WEDDING & PRIVATE EVENT
"BUILD-YOUR-OWN"
MENU**

Build-Your-Own-BBQ-Bar

Create your perfect BBQ spread with a variety of meats, sides, and sauces.

Salad

Chopped Salad

Proteins (choose three)

BBQ Chicken

Grilled Sausages

Pulled Pork

Smoked Brisket

Veggie Skewers

Sides (choose two)

Baked Beans

Coleslaw

Corn on the Cob

Mac & Cheese

Roasted Sweet Potatoes

Sauces Included

Carolina BBQ Sauce

Classic BBQ Sauce

Honey BBQ Sauce

Spicy BBQ Sauce

Toppings Included

Pickled Red Onions

Pickles

Breads Included

Cornbread

Dinner Rolls & Butter

Soft Brioche Buns

Build-Your-Own Pasta Bar

Build your perfect pasta dish with a selection of pastas, sauces, and toppings.

Salad

Caesar Salad

Pasta Choices (choose three)

Bowtie Pasta

Cavatappi

Penne

Proteins (choose two)

Breaded Chicken

Grilled Chicken

Italian Sausage / Meatball Combo

Sauces Included

Alfredo Sauce

Marinara Sauce

Vodka Sauce

Sides (choose one)

Dinner Rolls & Butter

Garlic Bread

Garlic-Oven Roasted Potatoes

Vegetables

Upgrade to Additional Side \$3/per person

Build-Your-Own Taco Bar

Create your perfect taco with a variety of fresh, flavorful toppings and proteins.

Salad

Santa Fe Salad

Tortillas

Corn Tortillas

Flour Tortillas

Proteins (choose two)

Al Pastor

Grilled Chicken

Grilled Steak

Sides (choose two)

Black Beans

Refried Beans

Spanish Rice

Toppings Included

Jalapeños

Pico de Gallo

Shredded Cheese

Sour Cream

Table Chips & Salsa

Upgrade Option

Guacamole +\$5/per person